

#### COMMUNITY DEVELOPMENT DEPARTMENT

#### PLANNING DIVISION

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www.newportbeachca.gov

## CITY OF NEWPORT BEACH ZONING ADMINISTRATOR STAFF REPORT

September 12, 2013 Agenda Item No. #2:

**SUBJECT:** Sessions Sandwiches - (PA2013-142)

2823 Newport Boulevard

Minor Use Permit No. UP2013-012

**APPLICANT:** Sessions Sandwiches – Matt Meddock

**PLANNER:** Jason Van Patten, Planning Technician

(949) 644-3234, jvanpatten@newportbeachca.gov

#### **ZONING DISTRICT/GENERAL PLAN**

• **Zone:** CV (Commercial Visitor-Serving)

• General Plan: CV (Visitor Serving Commercial)

#### **PROJECT SUMMARY**

A minor use permit to allow operation of a new food service, eating and drinking establishment (Sessions Sandwiches) within an existing multi-tenant commercial building. The proposed establishment includes 523 square feet of interior net public area and seating for 31 patrons. The proposed hours of operation are from 6:00 a.m. to 11:00 p.m. daily. No late hours (after 11:00 p.m.) or alcohol service is proposed as part of this application.

#### **RECOMMENDATION**

- 1) Conduct a public hearing; and
- 2) Adopt Draft Zoning Administrator Resolution No. \_ approving Minor Use Permit No. UP2013-012 (Attachment No. ZA 1).

#### DISCUSSION

 The subject property is located on the Balboa Peninsula at the intersection of 29<sup>th</sup> Street and Newport Boulevard. Surrounding uses include retail and office to the north, south, and east, and a municipal parking lot with residential units beyond to the west.

- The property is developed with a 5,645 square-foot, two-story, two tenant building and related 11-space parking lot. Sessions Sandwiches will occupy the tenant space on the eastern half of the property previously occupied by a retail bicycle store. An existing dry cleaner will continue to occupy the adjoining ground floor tenant space on the western half of the property.
- The proposal includes renovating the tenant space to provide 523 square feet of interior net public area and seating for 31 patrons. Interior improvements proposed include new restrooms, kitchen, doors and windows, and removal of a portion of the second floor (382 square feet) resulting in a gross floor area of 2,925 square feet.
- Exterior renovations and improvements proposed include the addition of wood siding on the building façade, reconfiguration and restriping of all parking spaces and access aisles, the addition of bicycle parking, and new landscaping.
- The property is designated Visitor Serving Commercial by the General Plan and zoned Commercial Visitor-Serving (CV). The CV land use category is intended to provide for accommodations, goods, and services intended to primarily serve visitors to the City of Newport Beach. The proposed eating and drinking establishment is a commercial use intended to service the neighborhood, surrounding community, and visitors to the City of Newport Beach. Therefore, it is consistent with this land use category.
- The existing tenant space is considered legal nonconforming due to parking because 11 parking spaces are provided onsite, where, based on a parking ratio for the previous use (retail) of one space per 250 gross square feet, a total of 14 spaces (3,307/250 = 13.2) are required. Pursuant to Municipal Code Section 20.38.060 (Nonconforming Parking), a nonconforming use in a nonresidential zoning district may be changed to a new use allowed in that zoning district without providing additional parking, provided no intensification or enlargement (e.g., increase in floor area) occurs.
- Parking required for food service uses may range from a rate of one space per 30 square feet to one space per 50 square feet of net public area based on physical and operational characteristics of the proposed establishment. Based on characteristics of the proposed use which include fixed-seating, bicycle parking, presence of walk up traffic, no live entertainment, and no late hours, staff recommends a rate of one parking space per 40 square feet of net public area. With this ratio, 14 spaces (523/40 = 13.1) would be required on site, and therefore, does not result in an intensification of use.

 As demonstrated in the attached draft resolution, staff believes the proposed project meets the requirements of the Zoning Code and the findings for approval can be made.

#### **ENVIRONMENTAL REVIEW**

This project has been determined to be categorically exempt under the requirements of the California Environmental Quality Act under Class 1 – (Existing Facilities).

This exemption authorizes minor alterations to existing structures involving negligible or no expansion of use. The proposed project involves alterations to the interior floor plan of an existing commercial space and related parking lot with no expansion in use.

#### **PUBLIC NOTICE**

Notice of this application was published in the Daily Pilot, mailed to all owners of property within 300 feet of the boundaries of the site (excluding intervening rights-of-way and waterways) including the applicant and posted on the subject property at least 10 days before the scheduled hearing, consistent with the provisions of the Municipal Code. Additionally, the item appeared on the agenda for this meeting, which was posted at City Hall and on the City website.

#### **APPEAL PERIOD**

An appeal may be filed with the Director of Community Development within 14 days following the date of action. For additional information on filing an appeal, contact the Planning Division at (949) 644-3200.

Prepared by:

Jason Van Patten Planning Technician

JM/jvp

Attachments: ZA 1 Draft Resolution

ZA 2 Vicinity Map

ZA 3 Project Description ZA 4 Site Photographs ZA 5 Project Plans

## **Attachment No. ZA 1**

**Draft Resolution** 

#### **RESOLUTION NO. ZA2013-0##**

A RESOLUTION OF THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH APPROVING MINOR USE PERMIT NO. UP2013-012 FOR A FOOD SERVICE USE LOCATED AT 2823 NEWPORT BOULEVARD (PA2013-142)

THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH HEREBY FINDS AS FOLLOWS:

#### SECTION 1. STATEMENT OF FACTS.

- 1. An application was filed by Matt Meddock, with respect to property located at 2823 Newport Boulevard, and legally described as Lots 18, 19, 20, and 21 of subdivision of Block 227, Section "A" Newport Beach, as shown on a map recorded in Book 4 and Page 26 of Miscellaneous Maps, Records of Orange County requesting approval of a minor use permit.
- 2. The applicant proposes to convert an existing 3,307 square-foot retail space to a food service use. The proposal includes 523 square feet of interior net public area and seating for 31 patrons. Service of alcohol and late hours (after 11:00 p.m.) are not proposed.
- 3. The subject property is located within the Commercial Visitor-Serving (CV) Zoning District and the General Plan Land Use Element category is Visitor Serving Commercial (CV).
- 4. The subject property is located within the coastal zone. The Coastal Land Use Plan category is Visitor Serving Commercial (CV-A).
- 5. A public hearing was held on September 12, 2013, in the Corona del Mar Conference Room (Bay E-1st Floor) at 100 Civic Center Drive, Newport Beach. A notice of time, place and purpose of the meeting was given in accordance with the Newport Beach Municipal Code. Evidence, both written and oral, was presented to, and considered by, the Zoning Administrator at this meeting.

#### SECTION 2. CALIFORNIA ENVIRONMENTAL QUALITY ACT DETERMINATION.

- 1. This project has been determined to be categorically exempt under the requirements of the California Environmental Quality Act under Class 1 (Existing Facilities).
- 2. This exemption authorizes minor alterations to existing structures involving negligible or no expansion of use. The proposed project involves alterations to the interior floor plan of an existing commercial space and related parking lot with no expansion in use.

#### SECTION 3. REQUIRED FINDINGS.

In accordance with Section 20.52.020 (Conditional Use Permits and Minor Use Permits) of the Newport Beach Municipal Code, the following findings and facts in support of such findings are set forth:

#### Finding:

A. The use is consistent with the General Plan and any applicable specific plan.

#### Facts in Support of Finding:

- A-1. The General Plan designates the site as Visitor Serving Commercial (CV) which is intended to provide for accommodations, goods, and services to primarily serve visitors to the City of Newport Beach.
- A-2. The proposed food service use is consistent with the CV designation as it is intended to provide a service not only to visitors, but also to residents within the immediate neighborhood and surrounding area.
- A-3. Eating and drinking establishments are common in the vicinity along Newport Boulevard and are complimentary to the surrounding commercial and residential uses.
- A-4. The subject property is not part of a specific plan area.

#### Finding:

B. The use is allowed within the applicable zoning district and complies with all other applicable provisions of this Zoning Code and the Municipal Code.

#### Facts in Support of Finding:

- B-1. Pursuant to Section 20.20.020 (Commercial Zoning Districts Land Uses and Permit Requirements, Table 2-5) of the Zoning Code, eating and drinking establishments located in the CV Zoning District that are within 500 feet of a residential zoning district, and classified as *Food Service, No Alcohol, No Late Hours*, require the approval of a minor use permit. The property is located approximately 100 feet from a residential zoning district.
- B-2. The existing tenant space is considered legal nonconforming due to parking because 11 parking spaces are provided onsite, where, based on a parking ratio for the previous use (retail) of one space per 250 gross square feet, a total of 14 spaces (3,307/250 = 13.2) are required. Pursuant to Chapter 20.38.060 (Nonconforming Parking), a nonconforming use in a nonresidential zoning district may be changed to a new use allowed in that zoning district without providing additional parking, provided no intensification or enlargement (e.g., increase in floor area) occurs.
- B-3. Based on the characteristics of the proposed use with a combination of fixed-seating, bicycle parking, presence of walk up traffic, no live entertainment, and no late hours, a rate of one parking space per 40 square feet of net public area is appropriate. With this ratio, 14 spaces (523/40 = 13.1) would be required on site, and would therefore, not

- intensify the parking requirement above what was required (14 spaces) for the previous retail use, and does not result in an intensification of use.
- B-4. As conditioned, the proposed project will comply with Zoning Code standards for eating and drinking establishments.

#### Finding:

C. The design, location, size, and operating characteristics of the use are compatible with the allowed uses in the vicinity.

#### Facts in Support of Finding:

- C-1. The proposed food service use is appropriate given the establishment will be located between two streets which provide convenient access to motorists, pedestrians, and bicyclists.
- C-2. The establishment is buffered from residential uses to the west by Newport Boulevard and the adjacent municipal parking lot.
- C-3. The surrounding area contains various business office, retail, and visitor serving commercial uses including restaurants and take-out eating establishments. The proposed establishment is compatible with the existing and permitted uses within the area.
- C-4. The proposed establishment will provide a service for residents of the neighborhood and visitors to the area and will not require the provision of additional parking spaces onsite.
- C-5. The existing trash storage area is adequate to accommodate the proposed food service use and is conveniently located where materials can be deposited and collected, and does not impede with parking spaces. As conditioned, the height of the trash enclosure shall be increased to completely screen the trash dumpster, and a gate shall be installed that will be locked when not in use.

#### Finding:

D. The site is physically suitable in terms of design, location, shape, size, operating characteristics, and the provision of public and emergency vehicle (e.g., fire and medical) access and public services and utilities.

#### Facts in Support of Finding:

D-1. The parking lot is proposed and conditioned to be reconfigured to provide adequate circulation and code compliant parking spaces.

- D-2. This site has been reviewed by the Fire Department to ensure adequate public and emergency vehicle access is provided.
- D-3. The proposed site improvements will comply with all Building, Public Works, and Fire Codes.

#### Finding:

E. Operation of the use at the location proposed would not be detrimental to the harmonious and orderly growth of the City, nor endanger, jeopardize, or otherwise constitute a hazard to the public convenience, health, interest, safety, or general welfare of persons residing or working in the neighborhood of the proposed use.

#### Facts in Support of Finding:

- E-1. The project has been reviewed and includes conditions of approval to ensure that potential conflicts with the surrounding land uses are minimized to the greatest extent possible. The operator is required to take reasonable steps to discourage and correct objectionable conditions that constitute a nuisance in parking areas, sidewalks and areas surrounding the subject property and adjacent properties during business hours, if directly related to the patrons of the establishment.
- E-2. The applicant is required to obtain Health Department approval prior to opening for business, and comply with the California Building Code to ensure the safety and welfare of customers and employees within the establishment.
- E-3. The proposed renovations to the existing commercial building and related parking lot will have a positive impact on the overall economic health of the community and may promote further revitalization of other commercial properties in the vicinity.

#### SECTION 4. DECISION.

#### NOW, THEREFORE, BE IT RESOLVED:

- 1. The Zoning Administrator of the City of Newport Beach hereby approves Minor Use Permit No. UP2013-012, subject to the conditions set forth in Exhibit A, which are attached hereto and incorporated by reference.
- 2. This action shall become final and effective 14 days after the adoption of this Resolution unless within such time an appeal is filed with the City Clerk in accordance with the provisions of Title 20 (Planning and Zoning), of the Newport Beach Municipal Code.

## PASSED, APPROVED AND ADOPTED THIS $12^{\text{TH}}$ DAY OF SEPTEMBER, 2013

Ву:

Brenda Wisneski, AICP, Zoning Administrator



#### **EXHIBIT "A"**

#### CONDITIONS OF APPROVAL

#### **Planning Division Conditions**

- 1. The development shall be in substantial conformance with the approved site plan, floor plans and building elevations stamped and dated with the date of this approval (except as modified by applicable conditions of approval).
- 2. This Minor Use Permit may be modified or revoked by the Zoning Administrator if determined that the proposed use or conditions under which it is being operated or maintained is detrimental to the public health, welfare or materially injurious to property or improvements in the vicinity or if the property is operated or maintained so as to constitute a public nuisance.
- 3. Any change in operational characteristics, hours of operation, expansion in area, or other modification to the approved plans, may require an amendment to this Minor Use Permit or the processing of a new use permit.
- 4. Minor Use Permit No. UP2013-012 shall expire unless exercised within 24 months from the date of approval as specified in Section 20.54.060 (Time Limits and Extensions) of the Newport Beach Zoning Code, unless an extension is otherwise granted.
- 5. Should this business be sold or otherwise come under different ownership, any future owners or assignees shall be notified in writing of the conditions of this approval by the current owner or leasing company.
- 6. The project is subject to all applicable City ordinances, policies, and standards, unless specifically waived or modified by the conditions of approval.
- 7. The applicant shall comply with all federal, state, and local laws. Material violation of any of those laws in connection with the use may be cause for revocation of this Minor Use Permit.
- 8. Live entertainment and dancing shall be prohibited as a part of the regular business operation.
- 9. The sale of alcoholic beverages shall be prohibited unless an amendment to this Minor Use Permit or other required application is first approved in accordance with the provisions of the Municipal Code.
- 10. A copy of this resolution shall be incorporated into the Building Division and field sets of plans prior to issuance of the building permits.
- 11. Net public area shall be limited to 523 square feet.

- 12. The hours of operation for the food service use are limited to between 6:00 a.m. and 11:00 p.m. daily.
- 13. No outside paging system shall be utilized in conjunction with this establishment.
- 14. Trash receptacles for patrons shall be conveniently located both inside and outside of the establishment, however, not located on or within any public property or right-ofway.
- 15. All trash shall be stored within the building or within dumpsters stored in the trash enclosure, or otherwise screened from view of neighboring properties, except when placed for pick-up by refuse collection agencies.
- 16. A gate shall be installed to enclose the existing trash enclosure and shall be locked when not in use.
- 17. The walls of the existing trash enclosure shall be increased in height so no portion of the trash dumpster is visible from the public right of way.
- 18. The trash dumpster within the trash enclosure shall be covered with a solid lid.
- 19. The applicant shall ensure that the trash dumpsters and/or receptacles are maintained to control odors. This may include the provision of either fully self-contained dumpsters or periodic steam cleaning of the dumpsters, if deemed necessary by the Planning Division. Cleaning and maintenance of trash dumpsters shall be done in compliance with the provisions of Title 14, including all future amendments (including Water Quality related requirements).
- 20. The exterior of the business shall be maintained free of litter and graffiti at all times. The owner or operator shall provide for daily removal of trash, litter debris and graffiti from the premises and on all abutting sidewalks within 20 feet of the premises.
- 21. Deliveries and refuse collection for the facility shall be prohibited between the hours of 10:00 p.m. and 8:00 a.m., daily, unless otherwise approved by the Director of Community Development, and may require an amendment to this Use Permit.
- 22. Storage outside of the building in the front or at the rear of the property shall be prohibited, with the exception of the required trash container enclosure.
- 23. All proposed signs shall conform to Title 20, Chapter 20.42 (Sign Standards) of the Newport Beach Municipal Code regulations or any sign program applicable to the property.
- 24. To the fullest extent permitted by law, applicant shall indemnify, defend and hold harmless City, its City Council, its boards and commissions, officials, officers, employees, and agents from and against any and all claims, demands, obligations, damages, actions, causes of action, suits, losses, judgments, fines, penalties, liabilities, costs and

expenses (including without limitation, attorney's fees, disbursements and court costs) of every kind and nature whatsoever which may arise from or in any manner relate (directly or indirectly) to City's approval of the Sessions Sandwiches Minor Use Permit including, but not limited to, the UP2013-012 (PA2013-142). This indemnification shall include, but not be limited to, damages awarded against the City, if any, costs of suit, attorneys' fees, and other expenses incurred in connection with such claim, action, causes of action, suit or proceeding whether incurred by applicant, City, and/or the parties initiating or bringing such proceeding. The applicant shall indemnify the City for all of City's costs, attorneys' fees, and damages which City incurs in enforcing the indemnification provisions set forth in this condition. The applicant shall pay to the City upon demand any amount owed to the City pursuant to the indemnification requirements prescribed in this condition.

#### **Building and Fire Department Conditions**

- 25. The applicant is required to obtain all applicable permits from the City Building and Fire Departments. The construction plans must comply with the most recent, City-adopted version of the California Building Code. The facility shall be designed to meet exiting and fire protection requirements as specified by the California Building Code and shall be subject to review and approval by the Building Division.
- 26. The construction plans must meet all applicable State Disabilities Access requirements.
- 27. Approval from the Orange County Health Department is required prior to the issuance of a building permit.
- 28. All exits shall remain free of obstructions and available for ingress and egress at all times.
- 29. Construction activities shall comply with Section 10.28.040 of the Newport Beach Municipal Code, which restricts hours of noise-generating construction activities that produce noise to between the hours of 7:00 a.m. and 6:30 p.m., Monday through Friday and 8:00 a.m. and 6:00 p.m. on Saturday. Noise-generating construction activities are not allowed on Sundays or Holidays.

#### **Revenue Division Conditions**

30. A valid business license from the City of Newport Beach with a sellers permit shall be required prior to start of business. Any contractors/subcontractors doing work at the subject site shall be required to obtain a valid business license from the City of Newport Beach prior to the commencement of any work on the subject site.

#### **Public Works Department Conditions**

31. All improvements shall be constructed as required by Ordinance and the Public Works Department.

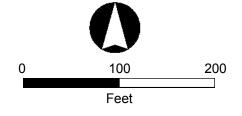
- 32. The applicant shall reconstruct the existing broken and/or otherwise damaged concrete sidewalk panels, curb and gutter along the Newport Boulevard frontages.
- 33. An encroachment permit is required for all work activities within the public right-of-way.
- 34. All improvements shall comply with the City's sight distance requirement, pursuant to City Standard 110-L and Municipal Code section 20.30.130.
- 35. In case of damage done to public improvements surrounding the development site by the private construction, additional reconstruction within the public right-of-way may be required at the discretion of the Public Works Inspector.
- 36. All on-site drainage shall comply with the latest City Water Quality requirements.
- 37. The existing water meter servicing the project site shall be protected with a reduced pressure backflow assembly and shall be sized to match the water meter.
- 38. Both driveway approaches/curb openings shall be modified to align with the new drive aisle alignment. The modified driveway approaches shall be installed per City standard.
- 39. The proposed bicycle parking located at the westerly side of the property shall be positioned to ensure that the bicycle rack and bicycles do not encroach into the public right-of-way.
- 40. The parking lot shall be reconfigured consistent with the approved site plan, including removal of the brick planter wall.

## **Attachment No. ZA 2**

Vicinity Map







Disclaimer: Every reasonable effort has been made to assure the accuracy of the data provided, however, The City of Newport Beach and its employees and agents disclaim any and all responsibility from or relating to any results obtained in its use.

Imagery: 2009-2011 photos provided by Eagle Imaging www.eagleaerial.com

8/20/2013

## **Attachment No. ZA 3**

Project Description

Sessions Sandwiches is a West Coast inspired deli supporting local culture, lifestyle, and appetites through fast, fresh, made-to-order sandwiches. This has been a dream in the making. Matt Meddock, (myself) an LA County and Riverside County Paramedic and Youth Leader at Newport Church, along with Beckham Thomas, an Investment Banking CEO, strive to create the country's first "West Coast" inspired Sandwich Chain paying homage to all things Southern California, with Newport Beach being the anchor store.

After many years of brain storming, we have decided to build Sessions Sandwiches, a fast casual Sandwich Shop with a So Cal surf culture vibe, which caters to the local crowd of Newport Beach. We also plan to make Sessions Sandwiches a landmark location for tourists through our various marketing techniques, retail products, and relationships with brands in and throughout the action sports industry.

The space is being designed by the award winning Horst Architects from Laguna Beach. This project will in itself be a piece of art. We plan to have polished concrete floors with reclaimed wood walls throughout the shop. There will also be various art fixtures on display throughout and projectors playing old surf videos such as the Endless Summer on the walls.

This project is compliant with the current zoning district where our space 2823 Newport Blvd is zoned for CV which is Visitor serving commercial according to the Newport Beach website. The design location and size of our business is compliant with current businesses in the area, there is ample space for all emergency vehicle, public works, and utility vehicles. Lastly Sessions Sandwiches will not harm or do anything to the harmonious and orderly growth of the city. This project will only enhance what the city already offers.

We plan to be a fast casual restaurant where guests will order their food, then find a seat or take their food to go. We project that the majority of our clientele will be to-go orders. After many years of studying the sandwich business we have learned that this is the nature of sandwich restaurants. For the guests who would like to stay and eat we will have 8 tables and a total of 31 seats available. Two ADA handicap bathrooms will be built, one male and one female. The floor mentioned above will be a polished concrete which is easy to clean and bleach to ensure that we always have the best sanitary conditions. The total usable space within the shop is 1492 sq ft, with 523 sq ft will be dedicated to Net Public Area. We have an attached private parking lot that comes with our lease. There are 11 parking spots on location including one handicap space. These are to be split with us and the cleaners. We will also be adding bike parking on the side of the building for the public to use.

The menu is being created by an award winning Chef Max Schlutz and will consist of breakfast, lunch, and dinner. Breakfast will serve breakfast sandwiches, bagels and our homemade cream cheeses. We are teaming up with Martin Deidrick of Kean Coffee to do our coffee menu. Lunch and dinner we will be serving traditional sandwiches such as the BLT, Turkey Avocado, and the pastrami to name a few. We will also have a variety of our signature sandwiches that will have a Southern Californian Gourmet

"West Coast" feel to them. With the huge popularity of the east coast deli's we plan to coin ourselves as the very first "West Coast Deli." Besides sandwiches, we plan to sell a variety of salads, potato chips, side dishes, and craft sodas. We will also have a variety of shirts, hats, and tank tops on display for sale. Sessions and Newport Beach will be branded in every aspect of the store, on premise, and long after people leave the premises through our to-go cups, shirts, hats, and sponsorships with the local surf contests and surf teams.

The Shop will have at least 2 people working at all times, usually 3, and 4 people working during the peak hours of lunch. There will always be a manager present. We will have roughly 10 - 14 employees total, with Sessions Sandwiches being a part time job for high school and college aged people, the exception will be the managers, they will all be full time.

We would like start serving coffee and bagels at 6 am. Due to our market research, we noticed people are up leaving for work, getting coffee and bagels sometimes even earlier than 6am. We feel that 6am will work well for us. We plan to change from a breakfast menu around 1030, and then serve lunch and dinner for the remainder of the day and night. We plan to close at 11 p.m.

The surrounding business directly next door to our proposed location is Newport Cleaners who we already have a good relationship with; Beckham has been using them as his personal cleaners for many years. Also please note that the cleaners are closed on Sunday and have been for the last 15 years. We feel that our concept will be nothing but an asset and an upgrade to the property and the community. We want to thank you for taking the time and looking more into our dream and we look forward to helping build the community of Newport Beach, which we love so much.

Sincerely,

Matt Meddock and Beckham Thomas

## Attachment No. ZA 4

Site Photographs















## **Attachment No. ZA 5**

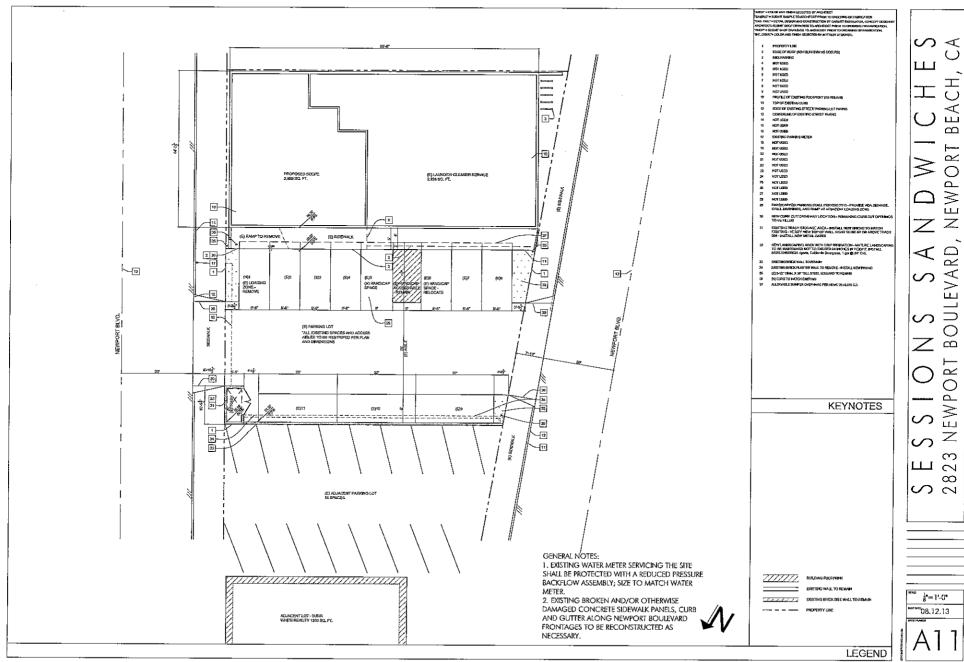
Project Plans

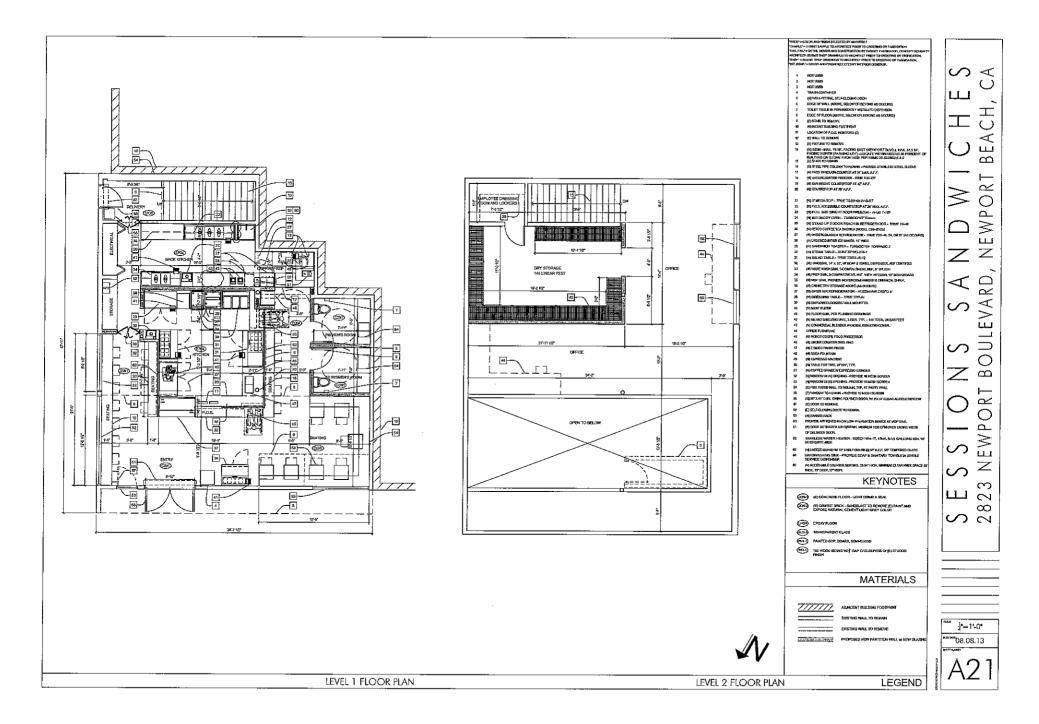
# SESSIONS SANDWICHES 2823 NEWPORT BOULEVARD, NEWPORT BEACH, CA, 92663

GENERAL NOTES SYMBOLS SHEET INDEX TITLE CUEET SITE PLAN ELOUB BLANC 422 ELOOP AREA CALCUL ATIONS EQUIPMENT PLAN - Sheet Number 3. The Costantic shall will this job alla prior to bidding any portion of the work. The Costantic shall writin and whiching conditions gifter to beginning work, brickeding but not limited to exhibitly introfer wells and noof electroms. So any occultion sizes where the black of the damkings is in double or have there is a discipancy between the Costant. 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Doors not dimensioned and shown jamb fight shall be set 3" from persendiquer walls in outer exists or door into. COURSE OF VALUE A DECY-6. Reference to any debit of drawing is for convenience only and does not limit the application of such debits or drawings. (pb-1) Color/material\_symbol = see color/fin, list 7. The design, adequacy and safety of exection bracks, chading, temporary supports, etc., is the sale responsibility of the Contract. The Construct what he responsible for the sability of the streams and preside movement yearing plate to the application of all ethers wash, not have focus deployages, and minish relabels. The Constructor state to exeptionable for labellating, maintaining, and expensional all advice procurations and programe in connection with the verse. (BO) Ceilian height symbol Equipment symbol - see equipment list. 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The Controctor shall on a daily basis keep the prentices free form all accumulations of vasite currental or relabilist caused by his employees, subscolaration, or work, and of the completion of the work shall retrieve \$5 nibbilit, debits, equipment, and supuls analysish from hard about the building and fewer the pendalse Trecom electric form hard about the building and fewer the pendalse Trecom electric form hard about the building and fewer the pendalse Trecom electric form. 15. Any deviation from the Construction Documents or specifications by the Contactor or Owner without the Architect's approval releases the Architect of responsibility and Bability in connection with all work so involved. 18. Clarifications on and/or inconsistencies with the drawings and specifications whether be prought to the attention of the Authority by the Control price in power proportion of work, Additional charges will not be granted based on claims of incompietal, huscanto, or (promotional deviations and specifications). REVISIONS 17. Prior to any excavation, a ranethy will be held on size that will be attended by the project engineer, geologist, project building inspector, connect and shortng contractors. 13. A CAL OSHA permit is required where excavalions exceed Sit and a copy of the parent shall be supplied to the city prior to livering a belieful permit. 10. The construments of the 2010 edition of the Collision's Building Code (Tate 24) have been taken in construction SIGNED DECLARATION OCCUPANT LOAD SCOPE OF WORK MINOR INTERIOR TEMANT IMPROVEMENT TO CONVERT AN EXISTING RETAIL RIKE STORE TO A FOOD SERVICE WITHOUT ALCOHOL AND LOAD RETAL BIKE STORE TO A FOOD SERVICE WITHOUT ALOHOL AND WITHOUT LAST HOURS, A COMPLETE REMODE OF THE EXISTING STORE IS PROPOSED, WITH NEW EQUIPMENT THROUGHOUT. THE FOOD SERVICE WILL PROVIDE 31 INDOOR SERVICE SOR THE CONSUMPTION OF SANOWHOLDES, NON-ALCOHOLIC BEYERGES, AND OR PREPACKAGED FOOD THEMS BETWEEN THE MOST OF BAM AND THEM DAILY. CUSTOMER OCCUPANT LOAD: 31 SEATS/523 SF 31.0 KITCHEN OCCUPANT LOAD: 904 SF 17200 Print Name CHRIS MEDDOCK Signal Relation to the remier's Christian 35.5 TOTAL LEVEL 1: LEVEL 2: STORAGE DOCUPANT LOAD: 323.7 SF 1/300 1\_1 LOCKER OCCUPANT LOAD: 54.5 SE 1/50 OFFICE OCCUPANT LOAD: TOTAL LEVEL 2: 12.7 TOTAL OCCUPANT LOAD (35.5 + 12.7): 48.2 REQUIRED: 2 PLUMBING FACILITIES (ONE MALE ONE FEMALE WITH WATER CLOSET & LAVATORY) PER CPC TABLE 4-1 TITLE SHEET

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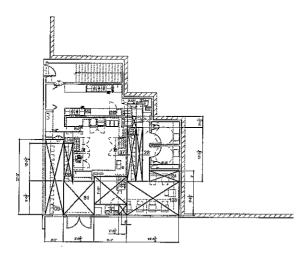
N.T.S. ROTHEOS.12.13 MICHARIS





LEVEL 1 FLOOR AREA CALCULATION

LEVEL 2 FLOOR AREA CALCULATION



FLOOR AREA CALCULATIONS

LEVEL 1: 1,499 SQ. FT. TO REMAIN

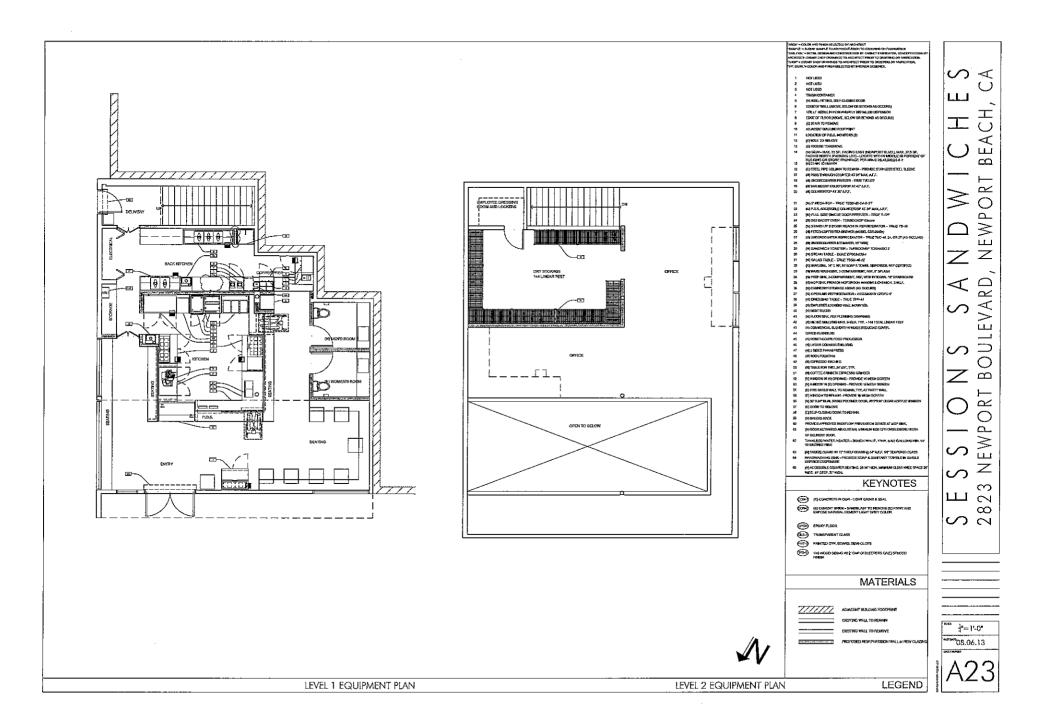
LEVEL 1 NET PUBLIC AREA: 523 SQ. FT.

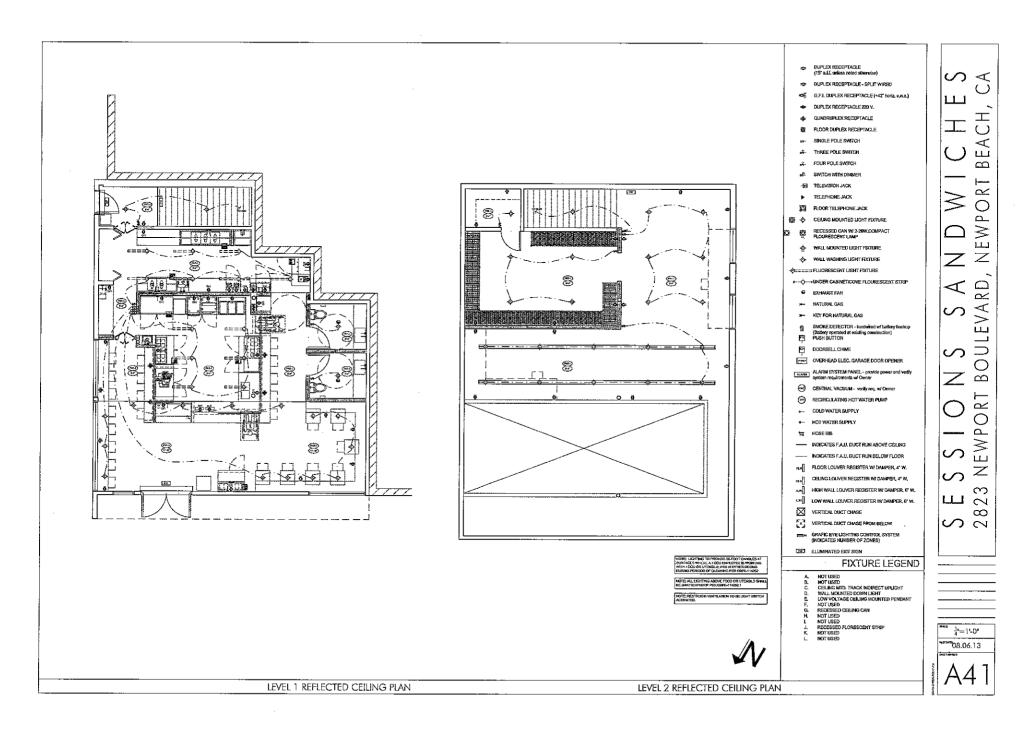
LEVEL 2: 1,426 SQ. FT. TO REMAIN 382 SQ. FT. TO REMOVE

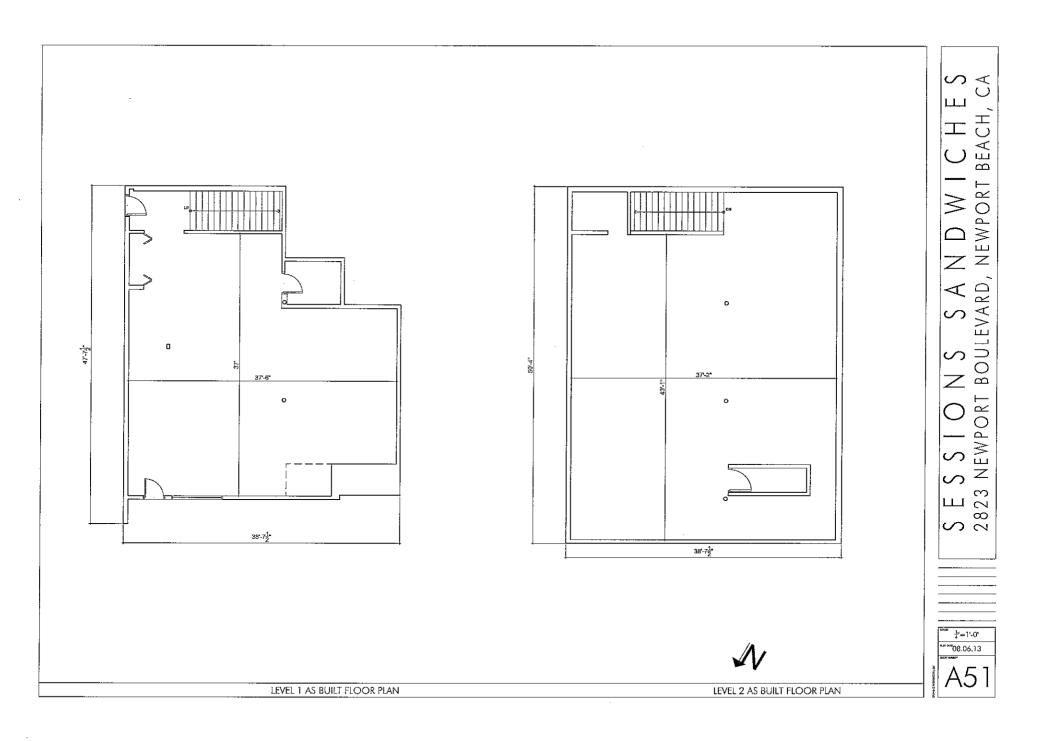
TOTAL LEVEL 1 + LEVEL 2: 2,925 SQ. FT.

LEVEL 1 NET PUBLIC AREA CALCULATION

1 = 1'-0" 08.12.13







EQUIPMENT STANDARDS			EQL	JIPMENT S	CHEDULE											
EDURPMENT STANDARD; All equipment shall be designed and constructed to be durable and to retain their cherateristic	INSTALLATION OF EQUIPMENT:		EQUIP.	EQUIPMENT TYPE		MANUFACTURER	MODEL/ CATALOG N	NO, KSF	HW		MISING	FS	REMARKS			
EMPLEMENT STANDARC: An exploreous that the designee and commissed to the attents and to make interferenteed qualifies entire entration on confidence, the case of replacement for terminal confidence (explored to the designee) and the terminal confidence (explored to the confidence of the confidence of terminal confidence and terminal confidence of the confidence of terminal confidence of the confidence of terminal confidence of term	Floor recorded: All equipment studies be other easily encoded (e.g., on carterity, elevated on legs that provide at least a during the classical sub-each to find our and be required, in a resident to referre the trial (E.) such recorder placed with the first trial to the control of the cont		A 2-DOOR UPRIGHT R		FRIGERATOR TRUE		T\$-49	×	1	-	1	1.7	SELF-CONTAINED	ONTAINED		
			B MANUAL WARE WASHING SIN 3-COMPARTMENT SINK (16"x		SHING SINK	ADVANCE TARCO FG-3-1620-18RL		×	x x		x		COMPLY WITH UPC 704.3 (2) 16" DRAINBOARDS, SEAL 8" SPLASH TO SEPERATION AT SINK END OR PROVIDE SIDE SPLASH, PROVIDE FLO			
			-	5' MEGATOP	SINK (16 X 22 X 12 )	TRUE	TSSU-60-24-8-ST	×	+	+	<b> </b>	1	SEP-BOLIKIN XI SIN	CHAT OK LYON	E SJUE SPLASH, PROVJUE PLOUR S	
				SANDWICH TOASY		TURBOCHEF	TORNADO 2			+	-	<del> </del>	<del> </del>			
			뿔	BIG DADBY OVEN		TURBOCHEF	Tanan.	x		+		1				
In number and conveniently located, maintained clean, unobstructed and accessible at all times for use by food employees.  Herdwesting sinks shall have water provided from a combination or premixing facest which supplies warm valur (at least	All equipment limitings and backupleshes are to be udequately scaled in the wall and to abulting eq- from the wall siz kitches (6°) for every four [4] (been feet of equipment funish length, or away from ex-	polyment or moved owny not polyny. Soldering,				TRUE	TUC-2A, 27, OR 48 A			-		1				
a see that it is that the control was controlled y deposition of the properties and control in control was controlled and accordantly located, and antiboded data, accordant and accordant led the first for many both employees. Residenting office shall have water provided from a combination or premium places which supplies seam varies (at less) 100 Framewhild for an information of Rem (15) specious which be both bands are first or exhabiting. Handworking beatless shall be provided with handworking cleanace and sentiony abigly-state lowers, CEPEC - 119863.	All negligered Backings and backsplashes are to be scloquately sealed to the wall and to abulting negligered or moved away from the woll set prices (5 for revery four (4) flows fact of engineers family length, or sway from each chins, Soldaring, weaking, approach assistant, or "" our modifing may be used. A orbitation of thirty inches (20°) descreed to to be provided for all sistins and working arross.						1	S OUTLINE X		+	<del> </del>	-				
Food Propusation Chine ("not fluitibles are required to have a separate sink for when they are engaged in adultion such as webbile, forcing, sourcing, thereing, or similar proposation of forcet, and shall be identical within the both preparation man. The with dual there is integral distillational and the minimum but demokes of 1° x 1° 0° 2° 2° class, an adjustment with below of similar distinuations may be substituted for the distillation. A food proputation side result double indirectly through an air-gap into a four sink and made the restarting in part fluidation in authority. CRPC 1° 144(18)	<del> </del>		G H	OPEN AIR REFRIGI	HAIOR	DUKE	CROFO 5 EP903-238-1				-	-	SELF-CONTAINED			
	ENCLOSURE NOTES			<del>                                     </del>		TRUE TSSU-48-12		-   x	-	1	+	┼	<del> </del>			
			-	-		TRUE	TPS-44				1					
Menoral Winnermathins, Stink, All food factilises, exceed those shad have only prepackaged liens in their ordered unconsent sold not containen, said provide a source consumered resembling fails have integral technicisms. This has be comparative notice sold be days exceed to exceed the contained of the Despaid play of an expected or the content, but, contained IFSX 20° or 19° x 10° y 10° y 10° obeq. The additionable for residualing polar installed in calciums, 1444 and cold survival valued make present adults provided to be not comparations. When the fitness comparation dick is limitative not to a real, a real to have played.	FULL ENCLOSURE: Each permanent Sood Scriby alsoft be fully enclosed in a halpfing consisting of permanent floors, will such under that med the middleum streethands as presented by this part. Food facilities that are not fully and that are in operation on January 1, 1885, shall not be required to meet the requirements of trife or	s, and an overhead	K							+-	┼	<u> </u>			<del></del>	
10° 7.16" by 7.4° Dept. The park must be tree standing fred installed in continuely. Motion does aroung water fresh precision shall be provided to each compartment. When the times compartment stak is installed next to a real, a restal back spisation shall be identified in the well and suched in the soul soul soul soul soul soul soul soul	concerns out prince see proceeding reproduces appropriation by one part, reconsequent was one out only excessed on all states and that ere in operation on Jeanuary 1, 1865, shall not be required to meet the requirement of the section could be facility is remodeled on but a significant durings in menu or its method of operation. CRFC = 14486			MEAT SLICER		HOBART	HS6 SLICER	×	-					· · ·		
shall enrice up the write middler and eight ([g) fevere, act shall be formed as an integraping part of the unit and sealed to the will. The married waveverbeing side is shall be easily accessfully and conveniently located to the food preparation area. CRFC -114500. <u>Nor Self-Viewersholder</u> : A liver (g) compensative of barried (indicatum 197 X 147 X 127) with two fringers metal distributions to discributes 197 X 157 shall be provided in the control of the control	BLODGE This Bor marketes is all aims (in rough in lasts and diving around plates from its prepared, prepared, or stored, employed pumps counts, whose previous fire where others or grideopy is stored, where plates are included, one of its less than the same days asset, which we come have of carefully asset, which we come have of carefully experted and such plates in the first and the same that the same included, one of the stored and the same that		L UNDERCOUNTER FRESZER		TRUE	TUC-27F X		-	$\vdash$		<del> </del>					
			M COFFEE/TEA BREWER		FETCO	1										
						COTSMAN CUST			x		×	X PROVIDE WATER FILTRATION SYSTEM. CONNECT TO F.S.				
Managementing Matchines, Methods of exemptions of the occurred body or plan as approved models in bridded and operation in assumption with the methods are special southern on the production and the order of the object of discharges of the object of the				FOOD PREP SINK		ACIVANCE TABCO			×	х	-	<u> </u>	INCLUDES SOAP AND TOWEL DISPENSER, RECESSED IN CORNAN CABINETRY			
			2-COMPARTMENT SINK (18"x 18"x 14")		ALIVANCE TABLO			X.		x		X INTEGRAL DRAINBOARD, MINIMUM 18", PROVIDE FLOOR SIN				
			Q MOP SINK (STANDING TYPE)		ADVANCE TABCO				x							
NOTE; installation of a questionical warewarting machine <u>does not eff</u> orts the requirement for a 3-compartment sink. CRFC - 114101, 114103	<u>Hoor Dollns</u> , shall be installed in floors that are water-bashed for deaning and in areas where press cleaning equipment are used. Hour surfaces in these areas shall be stoped 1.50, approximately order front treased the floor dealer. When floor deites are safely to no existing the floor when the floor area.	ure spray methods for -quarter inch (X*) per se is not oboset in two ***	LR.	WIRE SHELVING		EAGLE	QA2472	×	_	1	1	1	URY FOOD STURAGE	3 TEERS (24°×72°	x 3 TIERS)	
	foot transit the floor drains. When floor decises are soled for an earliery builty review the floor sessions in the other sections. It is not a floor of 1.600 floor of 1.6		S BLENDER			VITAMIX	x .		1	-	-					
<u>Rinanhen's siot</u> : A dir <sub>i</sub> cle composiment sinselved, sink may be provided in service areas where blanders or simbar equipment are direct and the Decemenquester of sid by rail located within the area, MOTE; Rinashenris sids <u>will real</u> be a adoption for the regularous; or 3 - Scompartness state.			T NOT USED							1	-					
<u>Dump sinks</u> A single compartment dump sink is generally installed in allocated between getters for the emptyling of the contents of used pathens and glasses.			U ROBOT-COUPE FOOD PROCESSOR			ROBOT-COUPE	fczn		-	1	ET, LISTED					
Drainsage connection for wareworking, deserwork viola, dome sinks and similar type continuents Varify with the local building department for the proper connection of the drainage system to server. A direct connection will need the negativened of an adjacent (which the first) door drain systems of the veneworking acquirement, so per the Listians Prumbing CAAS Section TVIV.						EAGLE	W\$1235-16/3 (VERLE			<del> </del>						
			W	2 SEIED PANINI PR	2 SIDED PANINI PRESS WARKS WOGSDO X											
<u>Jandinds State</u> At least one (1) of the following is to be used for general cleaning purposes and for the disposal of map	White and cellings of lined preparation areas, restructure, justicosis areas, utaneti vestring areas, and work-in enfogention, units are recommended to be tight colored. Light color that meen having a tight	Interior surfaces of	LX	SODA FOUNTAIN						x	ļ	<u> </u>	PROVIDE WATER FIL	TRATION SYSTEM	<u> </u>	
booket wasted and other Bruik wester:  1. A one-compartment, sort-procus [satisfies shic.  2. A stab, basis, or cubed descript facility constituted of concrete or equivalent material, and stoced to a drain.	Secretifica Baseler		Y	ESPRESSO MACHI		LA MARZOCCO	/INEV W/S			x	ļ					
Such facilities shall be corrected to an approved sewerage, and provided with hel and cold running water through a reiding	and provided with held and calls anothing water through a midning and provided with held and calls anothing water through a midning all ability and believe provided from the water through the provided of the calls and the segment for the calls and the segment of the se		Z ESPRESSO GRINDER													
Such Suffice shall be commend for an approved spreading, and provided with test and cold numbing water firmuch a mining where and proteined with a bedderer greateded welfare, alterated shall as easies and the separated form other conjugations by all best 30 fathers; or a solid partition that extends a minimum of 18 inches above the rith or top of the partitional with or basin.			AA COFFEE GRINDER				x		-		_			•		
A room, area, or caldiset separated form any food preparation, food storage area or were weeking area shall be provided for the storage of destring equipment and supplies, such as most, budiets, brooms, deensets and waves. CRFCC –114279, 114281.			BB BAKERS RACK		METRO				<del> </del>		_					
Janitorial facilities shall not be required within each food facility if the following conditions are mad:  a. Approved common see jackball holders are located within 100 feet its revel distance of each food facility and shall be no share breef as the feet facilities are received you update for once by projections.  C. The Chiefed Alleragement of the delice for the patient of the property disposance common one jumping feet feet for the patient and the patient of the	change press.  At least of Andre candine where lood is provided for consumer or Service, there leads produce or providinged  At least of Andre candine where lood is provided for consumer or Service that the least of the least		CC DOOR ACTIVATED AR CURTAIN			BEFRAGR KZN1042-SS		×	<b>_</b>	┡	<u> </u>	VERIFY EXISTING DOOR WIDTH AND DELIVERY DOOR LOCATION			ELIVERY DOOR LOCATION	
			DD TANKLESS WATER HEATER		BOSCH	SCH WH-17				ļ	PROPOSED 17kW					
			<u> </u>								i					
e. Approved common use janifodal facilities shall be located in a common area that will not be accessible through	Light builts shall be shielded, coaled, or offservise shaller-testalant in areas where there are non-pur foods, clean ecoloment, stressly, and theas, or unwapped single-uso articles. CRFC - 114252.1		SH SCHEDU													
another business  Food and Equipment Protections Nonpreparioged food os display and food confact surfaces shall be protected from					NO REFRIĞERATION WITH S					OR CORIA	•	-				
contambation by the use of pedegding, ocutiest, sendes line, or oneezo grants that interests a direct line between the constructor's meats and the load being displayed, containers with spif-filling secondly allucted line, display cases, mechanical dispensions, or others deferther seconds. Contracts, but of personalized evaluations and food dispensions, or others deferther seconds. Contracts, but of personalized evaluations and food	INTERIOR FINISH NOTES  1. SEE FLOOR PLAN FOR EXTRAT OF FLOOR FINISHES  2. ALL CHRANIC THE TO BE MILITISH AND SELECTED BY OWNER OR ARCHITECT  3. ALL STORM FINISHES TO BE SELECTED BY OWNER OR ARCHITECT  4. ALL INTERIOR GROWNER OR ARCHITECT  5. ALL STORM FINISHES AND BE SELECTED BY OWNER OR ARCHITECT  5. ALL STORM FINISHES AND BE SELECTED BY OWNER OR ARCHITECT  6. ALL INTERIOR GROWNER ALLOH TERLECTARCE VALUE OF TWO SER GREATER  6. ALL CARRIER STANLE BENEFICIED AND SECURITIES AND SEC		ROOMIN		FLOOR		COVE BASE value are readiles				WHITE SEMI-GLOSS		ing Bd, semi-gloss paint,		MARKS	
dispensers, or other site of weeks. Carifords, builet and saled her self-carries, tood preparation equipment and food preparation mass shall be protected by expensed service grants, interpreparties and food may be displayed and sold in built on other time self-service continiens it has food is served by a food employee directly to a consumer. CRPG—11300, 114000			KITCHEN		EXISTING CONCRETE FINESH.		4" HIGH (WOOD BASE		PAINT, WHITE CERAMIC TILE ABV.			COLC	OREO (70% LRV)			
Equipment for cooling and heating food and for holding cold and hat food shall be sufficient to number and capacity to ensure			Delikii adhimo		LIGHT GRIND & SEAL.	SHT GRIMD & SEAL.				SHT COLORED (70% LRV)			GYP BD, SEMI-GLOSS PAINY, LIGHT OOLORED (70% LRV) GYP BD, SEMI-GLOSS PAINY, LIGHT			
properficed temperature control during transportation and operation, CRFC - 114153.				CHEN COFFEE PRES	EPOXY  EXISTING CONCRETE FIN		SH (MIN) EPOXY SH (MIN) CERAMIC TILE	PAIN	PAINT, WHITE SUB		WAY TILE ABV.		XRED (76% LRV)			
<u>Carbage Disposales</u> Garbage disposals may be habbled to draknoogds if the chaloboard is length-snot to accommodate the disposal cover in actified in the minimum required distributed state. Garbage disposals may get be installed ender a sink compartment, where an additional compartment is provided to the disposal. Verily will local facility deplanation.			DRY STORAGE EPOXY		LIGHT GRIND & SEAL.	W/3/8" MIN RADIUS COVE 4" HIGH WOOD BASE		SSB197 FRP TO 42' AFF, WHITE SEMI- SE PAINT, WHITE CERAMIC TILE A GYPSUM BOARD, SEMI-GLOSS				SSS GYP BD, SEME-GLOSS PAINT, LIGHT  COLORED (70% LRV)  AMCT. GYP BD, SEME-GLOSS PAINT, LIGHT				
requirements funct to inscreasing of a gardage exposal.					4"HIGH WOOD BASE		LIGH	LIGHT COLORED (70% LRV)			GYP	GYP BD, SEMA-CLOSS PAINT, LIGHT COLORED (70% ERV) GYP BD, SEMA-CLOSS PAINT, LIGHT				
Reach to Rational dans Reach in religionation shall either be self-contained or chained indirectly to a floor shall. Rationarism under shall be provided with an accuration resulty vibilitie Commonter, items deliciting that is monalmorters, ren-controllies, exactly chained, and darked more oil applicable (SERVINIS) standards. Woods to the dark accurately standards Ministry.	<ol> <li>VERIFY HINSH AND COLOR OF ALL EXPOSED CONCRETE WITH ARCHITECT</li> </ol>			SMPLDYEE DRESSING ROOM EPÓXY  OFFICE EPOXY			4" HIGH WOOD BASE		LIGHT COLORED (70% LRV)  GYPSUM BOARD, SEMI-GLOSS PAINT,			_ toom	COLORED (70% LRV)			
of the natigeration unit. CH:-C - 151695, 114160, 114160				DIFFICE EPOXY			4" HIGH WOOD BASE			(70% LRV	1	core	ORED (70% LRV)			
shall be constructed firsh with the floor, covered base shall be provided at the interaction of these and walls with a minimum.  367 radius and 4* height be flashed or sealed to walls analor calling as readed to prevent rodent and vermin hardwage.	FINISH ABBREVIATIONS	MATE	RIAL SCHEDULE													
Table in Editional Table in Disposition shall have a set Affect door, shall goe in bits an approved a set of the door stalling, and all as exempted and show that to their content of their sets that he provides and the or himself can be an and shall be a remarked and their sets of t						1							- I course			
		DPAQUÉ DAINT GDANE	MATERIAL DESCRIPTION  (E) CONCRETE FLOOR-1		IND 1 KONY CONTO 9 PET-15	MONOPULE,							REMARKS VED CLEAR SEALER PATCH AND SEAL EXISTING PLOOR AS REQUIRED.			
floor siels, and oxygorators are to be (scotted outside of refrigeration Lerist, CRPC - 113885, 114130, 114195	CLR CLEAR PAT PART GRADE  GL GLASS PRE PRESNAMEZO / PACTORY FINISH  MIT. META.  MOT APPLICABLE VIO WICCO  MOT PERMIL SERVICE STEEL  MA HOT APPLICABLE PRO PROPRIESS REINFORCED PLASTIC.	(E) BRICK - SANDBLAST			WA WA			- rea_ al-2009		NATURAL LIGHT GRE			NATCH AND SEAL EXISTING FLOOR AS REQUIRED.  NAMOBLAST YO REMOVE EXISTING PAINT			
		CED PLASTIC	<b>®</b>			WESTCOAT	DU	DUROCK		VERIFY			PA	PATCH AND REPAIR EXISTING FLOOR AS REQUIRED.  DUAL PANE/ TEMPERED		
	"MAIDLE - COLDINAND NIVEM SELECTED ST ANDSINED." "SAMS IC - SELECT SAMS C. TO AND STOCK PROST TO CRECIONS OR FAMILICATION."		(II) TRANSPARENT GLASS		ASS	N/A	NA				R					
	VALUE AND TO COME A DESCRIPTION OF CONTRACTION OF CONTRACTION CONTRACTION CONTRACTION OF CONTRACTION CONTRACTION CONTRACTION OF CONTRACTION O			PAINTED GYP. BOARD, SEMI-GLOSS							VERIFY			LIGHT COLORED (70% LRV)		
				(E) STUCCO FINISH		O/ N/A N/A		A	BROWN							
EQUIDMENT NOTES				1		-	1					FO	HPMENT 8	FINISH	SCHEDULES	
EQUIPMENT NOTES													ON MILITAL C	r i lialiOti		

September 12, 2013 Zoning Administrator agenda comments - Jim Mosher Page 2 of 2

b. Many of the "Building Division" and "Public Works Division" conditions similarly seem construction related. Are physical improvements required for the applicant to comply with the approval?

### Item 2. Sessions Sandwiches - Minor Use Permit (PA2013-142)

Regarding Section 3 of the Draft Resolution (Attachment ZA 1):

- 1. Finding C: I am pleased to see the non-conforming parking analysis is performed relative to the actual prior use rather than to what might have been theoretically possible with the zoning. However the calculation seems to relate only to the former bike and soon-to-be sandwich shop unit. Are there additional required spaces for the dry cleaner and upper story occupants, and if so, how do they figure into the total? The applicant's letter (handwritten page 21) implies that 11 is the total number of available spaces, shared by multiple uses, which seems to be confirmed by the striping plan proposed on Sheet A11 (handwritten page 30).
- 2. Facts in Support of Finding C-5: "... and does not impede with the parking spaces." (or "access to the")
- 3. Condition 18: Does the trash enclosure, as well as the dumpster within it, need a solid cover?

#### Garciamay, Ruby

To: ZONING ADMINISTRATOR Subject: Additional Materials Received

Item 2a: Sessions Sandwiches (PA2013-142)

Zoning Administrator Hearing of September 12, 2012

From: Joann Bracken [mailto:jbracken@live.com]
Sent: Thursday, September 12, 2013 1:02 PM
To: Van Patten, Jason; Dept - City Council; Kiff, Dave
Subject: Sessions Sandwiches PA2013-142 Hearing

Mr. Jason Van Patten,

Please forward this to the Zoning Administrator/City Manager and the appropriate parties for the public record. I will not be able to attend the public hearing today. And why is the public hearing right in the middle of the afternoon when most of the "public" are working???

I have read the zoning administrator staff report for the Sessions Sandwiches and I have the following concerns:

- 1. Why does a sandwich shop need to be open until 11PM? I would prefer to see this establishment close at 10PM at the latest due to the continued problems with all of the drunks/ and intoxicated bar patrons continuing to loiter in the area. Having a sandwich shop stay open until 11PM is only inviting more problems to the area and gives the intoxicated revelers a reason to stay in the area.
- 2. While I welcome a good restaurant to the area, I do not wish to see this "sandwich" shop morph into yet another party-place that later comes back to the City requesting a license to serve beer & wine. Absolutely, no booze license should be issued or even considered in the future unless there is a significant reduction in the bars and the alcohol problems in the immediate area.

Thank you for your time and consideration.

JoAnn Bracken 🙂